

The BACARDI Party Book

Recipes for drinks, punches, snacks,
hors d'oeuvres, entrées and desserts.



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It all starts with BACARDI.

If you've ever wondered why there are so many ways to enjoy Bacardi rum, sip a little of our light or dark rum neat or with ice. You'll discover that Bacardi is good mixed because it's very good unmixed. In fact, the smooth, dry (not sweet), light taste of Bacardi rum has made it the most popular rum and the most popular brand of all liquors in America today. Enjoy it.



BACARDI AND THE BAT DEVICE ARE REGISTERED TRADEMARKS, AND AÑEJO IS A TRADEMARK, ALL OF BACARDI & COMPANY LIMITED.

BACARDI rum tall drinks

BACARDI Driver. Pour a jigger or two of Bacardi light over ice in a tall glass. Fill with orange juice. Squeeze and drop in a lime or lemon wedge. Stir.

BACARDI & Tonic. Pour a jigger or two of Bacardi light over ice cubes in a tall glass. Fill glass with tonic. Add a slice of lime or lemon. You will also enjoy Bacardi light rum with Bitter Lemon.

BACARDI Rickey. Squeeze $\frac{1}{2}$ lime or lemon and drop it into a tall glass filled with ice. Add a jigger or two of Bacardi light. Fill with club soda. Stir.

BACARDI Collins. Pour 2 tsps. frozen lemonade or limeade concentrate (or juice of $\frac{1}{2}$ lime or lemon) in a shaker with ice cubes. Add $\frac{1}{2}$ tsp. sugar (1 tsp. if fresh lime or lemon juice is used), and a jigger or two of Bacardi light rum. Shake well. Pour into a tall glass. Fill with club soda and stir. Decorate with fruit slices and a cherry.

BACARDI Highball. Pour a jigger or two of Bacardi light or dark or Gold Reserve rum over ice cubes in a highball glass. Fill glass with club soda, water, ginger ale or your favorite mixer.

BACARDI Monkey Wrench. Pour a jigger or two of Bacardi light over ice in a tall glass. Fill with grapefruit juice. Stir.

BACARDI & Cola. Pour a jigger or two of Bacardi light or dark rum over ice cubes in a tall glass. Fill with your favorite cola (or diet cola). Squeeze and drop in a lemon or lime wedge.





BACARDI rum Daiquiris

BACARDI Original Daiquiri. (The original Daiquiri was made with Bacardi rum in 1896—and the best still are!) Put 2 tps. fresh lime or lemon juice, $\frac{1}{2}$ tsp. sugar, $1\frac{1}{2}$ oz. Bacardi light rum and ice into a blender or shaker. Blend or shake very well. Strain and serve in a chilled cocktail glass or on the rocks. For a deliciously simpler Daiquiri, omit sugar and use 2 tps. Minute Maid limeade or lemonade frozen concentrate (undiluted) or $1\frac{1}{2}$ tps. limeade or lemonade powdered mix. See page 16 for batch recipe.

"Minute Maid" is a registered trademark of The Coca-Cola Company

BACARDI Banana Daiquiri. In a blender mix $\frac{1}{3}$ ripe banana, 1 tsp. sugar, $\frac{1}{2}$ oz. lime or lemon juice, $1\frac{1}{2}$ oz. Bacardi light, $\frac{1}{2}$ cup crushed ice. Blend 10 to 20 seconds. Serve in chilled cocktail glass.

BACARDI Peach Daiquiri. In a blender mix 2 fresh peeled peach halves, 1 tsp. sugar, 1 oz. lime or lemon juice, 3 oz. Bacardi light, $\frac{1}{2}$ cup crushed ice. Blend 10 to 20 seconds. Serve in chilled cocktail glasses. Serves 2. (Or substitute 2 canned peach halves, omit sugar.) This is the official drink of the National Peach Council.



BACARDI Strawberry Daiquiri. In a blender mix 5 large fresh or frozen whole strawberries, 1 tablespoon lime juice, 1 tsp. sugar, 1½ oz. Bacardi light and ½ cup crushed ice. Blend 10 to 20 seconds. Serve in chilled cocktail glass.

BACARDI Orange Daiquiri. In a blender mix ½ oz. lime or lemon juice, 1 oz. orange juice, 1 tsp. sugar, 1½ oz. Bacardi light, ½ cup crushed ice. Blend 10 to 20 seconds. Serve in chilled cocktail glass.

BACARDI Amber Daiquiri. Follow Daiquiri recipe, using Bacardi dark rum instead of Bacardi light rum.

BACARDI Pineapple Daiquiri. In a blender mix ½ slice of canned pineapple, 1 tablespoon lime juice, 1 tsp. sugar, 2 oz. Bacardi light and ½ cup crushed ice. Blend 10 to 20 seconds. Serve in chilled cocktail glass.

BACARDI Frozen Daiquiri. Follow Daiquiri recipe, using ½ cup cracked ice and mixing ingredients in blender 10 to 20 seconds. Serve in chilled cocktail glass with short straws.



BACARDI rum cocktails

BACARDI Cocktail. Use Daiquiri recipe (page 6), add tsp. of grenadine. Serve straight up in a cocktail glass or on the rocks. The Bacardi Cocktail is a little sweeter than a Daiquiri and has a beautiful pink color. (For your protection, the N.Y. Supreme Court ruled in 1936 that a Bacardi Cocktail is not a Bacardi Cocktail unless it's made with Bacardi rum.)

BACARDI Gimlet. Stir one part Rose's Lime Juice* and 4 parts Bacardi light rum over ice. Serve in cocktail glass with thin slice of lime.

BACARDI Martini. Mix 5 or 6 parts Bacardi light rum with one part dry vermouth. Stir with ice cubes. Serve in a cocktail glass or on the rocks. Garnish with lemon twist, green olive or onion. Very smooth and dry.

BACARDI Sour. Put 2 tsps. undiluted frozen lemonade concentrate (or juice of $\frac{1}{2}$ lemon and $\frac{1}{2}$ tsp. of sugar) in a shaker. Add a jigger of Bacardi dark or Gold Reserve rum. Shake with lots of ice. Strain into a glass or serve on the rocks. Top with $\frac{1}{2}$ orange slice and cherry.

BACARDI Mary. Stir $1\frac{1}{2}$ jiggers Bacardi light or dark, 5 oz. tomato juice, squeeze of lemon or lime, dash of Worcestershire sauce, pinch of salt and pepper. Or use a prepared mix. Serve in a large glass over ice cubes.

BACARDI Old Fashioned. In an Old Fashioned glass dissolve 1 tsp. of sugar in 2 dashes of Angostura bitters and a splash of club soda. Add 2 ice cubes and fill with Bacardi dark or Gold Reserve rum. Decorate with fruit.



BACARDI Margarita. Moisten cocktail glass rim with lemon or lime rind. Dip rim in salt. Mix 1 oz. Bacardi light, $\frac{1}{2}$ oz. Triple Sec, 1 oz. lemon or lime juice with cracked ice. Shake, strain, serve.

BACARDI Stinger. Pour 1 oz. white creme de menthe and 2 oz. Bacardi dark or Gold Reserve rum into a shaker. Shake well with cracked ice. Strain and serve in cocktail glass or on the rocks.

BACARDI Alexander. Shake 1 tablespoon fresh cream, $\frac{3}{4}$ oz. creme de Cacao and 1 jigger Bacardi dark or Gold Reserve rum with cracked ice. Strain and serve.

BACARDI Grasshopper. Shake $\frac{3}{4}$ oz. fresh cream, 1 oz. green creme de menthe and 1 jigger Bacardi light rum with cracked ice. Strain and serve.

BACARDI Manhattan. Pour 2 or 3 parts Bacardi dark or Gold Reserve rum, 1 part sweet vermouth and a dash of Angostura bitters over cracked ice. Stir and strain into cocktail glass or pour over rocks. Add cherry. For a Dry Manhattan, use 1 part dry vermouth instead of sweet. For a Perfect Manhattan, use $\frac{1}{2}$ part dry and $\frac{1}{2}$ part sweet vermouth. Garnish with lemon or orange twist.

*"Rose's Lime Juice" is a registered trademark of L. Rose & Co.



BACARDI rum short drinks

BACARDI On-the-Rocks. Pour 2 jiggers of Bacardi dark or light over ice cubes in a glass with a twist of lemon peel if desired. For a special treat, use Bacardi Gold Reserve rum.

BACARDI Mist. Pour 2 jiggers of Bacardi dark or light or Gold Reserve rum into a glass of cracked or crushed ice with a twist of lemon peel.

BACARDI Reserve Snifter. Pour a jigger or two of Bacardi Gold Reserve rum into a snifter. Swirl, inhale, sip and savor.



BACARDI rum eggnog

BACARDI Eggnog Bowl. Pour 1 quart of fresh or canned eggnog into punch bowl. Pour in 12 oz. Bacardi dark or Bacardi Gold Reserve rum. Stir. Fold in 1 cup (8 oz.) whipped heavy cream. Chill in refrigerator. Stir. Top individual servings with nutmeg. Festive and delicious! Serves 12.

BACARDI Quick Eggnog. Blend together (in mixer or blender) 5 oz. Bacardi dark or light rum and 1 pint of vanilla or eggnog ice cream. Sprinkle with nutmeg and serve immediately. Serves 6.

BACARDI Single Eggnog. Put an egg, teaspoon sugar, ice, jigger of Bacardi dark or light rum and glass of milk in a shaker. Shake vigorously and strain into tall glass. Sprinkle with nutmeg.





BACARDI rum exotic drinks

BACARDI Sombrero Cooler. Pour 3 oz. pineapple-grapefruit juice, 2 jiggers of Bacardi light rum over ice cubes. Decorate with orange, lemon or lime slice.

BACARDI Black Russian. Stir 1 part coffee liqueur and 2 parts Bacardi light rum over ice in an on-the-rocks glass.

BACARDI Coladas. For Piña Colada, combine 1 oz. Coco Lopez cream of coconut with 2 oz. unsweetened pineapple juice. (Or use Piña Colada mix.) Add 1½ oz. Bacardi light or dark rum. Mix in blender with ½ cup ice cubes or shake and serve on ice. For Strawberry Colada, use six strawberries instead of pineapple juice and blend. For Banana Colada, use ½ ripe banana instead of pineapple juice, and blend.

BACARDI Ancient Mariner. Stir equal parts of Bacardi Gold Reserve rum and Grand Marnier* liqueur with ice.

BACARDI Zombie. In a shaker filled with ice, shake 1 oz. Bacardi dark, 2 oz. Bacardi light, 1 oz. Bacardi 151, 1 oz. orange juice, 1 oz. pineapple juice, juice of 1 lemon or lime. Pour into tall glass. Garnish with pineapple and cherry. If desired, float ¼ oz. Bacardi 151 and 1 tsp. powdered sugar on top.

BACARDI Planter's Punch. In a shaker dissolve 2 tsps. sugar in 2 oz. lemon or lime juice. Add 3 oz. Bacardi dark or Gold Reserve rum. Fill with cracked ice; shake well. Strain into 10 oz. glass with cracked ice. Garnish with cherry, lemon or lime slice, ½ slice of orange, sprig of mint. Serve with straw.



BACARDI Navy Grog. Use $4\frac{1}{2}$ oz. Navy Grog mix, or put 1 oz. each of fresh lime or lemon juice, orange juice, pineapple juice, passion fruit nectar and $\frac{1}{2}$ oz. Falernum in a blender. Then add $\frac{2}{3}$ jigger Bacardi light, $1\frac{1}{3}$ jiggers Bacardi dark and $\frac{1}{2}$ cup finely cracked ice. Blend 20 seconds. Pour unstrained into a large Old Fashioned glass half filled with finely cracked ice. Garnish with mint sprigs and serve with straws.

BACARDI Mai-Tai. In an Old Fashioned or stem glass half filled with finely cracked ice, put $\frac{1}{2}$ oz. each of fresh lime juice, orgeat, simple syrup and Orange Curaçao. (Or use Mai-Tai mix.) Add 1 jigger Bacardi light rum—plus either $\frac{1}{2}$ jigger of Bacardi 151 or 1 jigger Bacardi dark or Gold Reserve rum. Stir gently

once or twice. Garnish with mint sprigs, pineapple stick, cherry.

BACARDI Scorpion. To serve 4 fellow beachcombers, take a glass pitcher and put in $\frac{1}{3}$ jigger each of gin and brandy, 2 jiggers white wine, 7 jiggers Bacardi light rum. Add Scorpion mix according to directions, or 2 oz. orgeat, 2 oz. orange juice, 4 oz. lemon juice, and a mint sprig. Stir well. Add ice cubes and refrigerate at least an hour before serving in large champagne-type glasses. For a real Polynesian touch, float a gardenia on top.

*Carillon Importers, Ltd., NY, NY. Grand Marnier Liqueur 80 proof. Product of France.

BACARDI rum punches

BACARDI Bride's Bowl. Peel, core, slice and wedge $\frac{1}{2}$ pineapple. In a large container mix pineapple, $\frac{1}{4}$ cup simple syrup, 1 cup lemon juice, 2 cups unsweetened pineapple juice, $1\frac{1}{2}$ 750-ml bottles Bacardi dark rum. Chill 2 hours. Pour mixture over ice in bowl. Add 2 large bottles cold club soda, 1 qt. sliced strawberries. Stir gently. Serves 20 people twice.

BACARDI Champagne Punch. Peel, core and slice 3 pineapples. Crush or chop slices. In large container dissolve 1 lb. powdered sugar in 2 cups lemon juice. Add pineapple, $\frac{1}{2}$ cup Curaçao, $\frac{1}{2}$ cup cherry juice, 2 cups Bacardi light rum, 2 cups Gold Reserve rum. Chill 2 hours. Pour mixture over ice in bowl. Add 4 bottles cold champagne. Stir gently. Serves 20 people twice.

BACARDI Tropical Punch. In a large container mix 1 can (46 oz.) Hawaiian Punch Fruit Juicy Red, 1 can (6 oz.) orange juice concentrate (undiluted), 1 can (6 oz.) lemonade or limeade concentrate (undiluted), 1 liter Bacardi light or dark rum. Chill 2 hours. Pour punch over block of ice in punch bowl. Float strawberries and thin slices of oranges, lemons and limes on top. Serves 10 people twice.

"Hawaiian Punch" is a registered trademark of RJR Foods Inc.



BACARDI Confetti Punch. In large container mix one 6-oz. can lemonade concentrate (undiluted), one 6-oz. can grapefruit juice concentrate (undiluted), one 16 oz. can fruit cocktail (drained), 1 liter Bacardi light rum. Chill 2 hours. Pour mixture over ice in punch bowl. Add 2 large bottles cold club soda. Stir gently. Serves 20 people twice.

BACARDI Fish House Punch. In large container mix 8 oz. simple syrup, 24 oz. lemon or lime juice, 1½ qts. water. Stir. Add 2 liters Bacardi light rum, 1 liter Bacardi dark or Gold Reserve rum, 4 oz. peach brandy. Stir. Chill 2 hours. Stir occasionally. To serve, pour mixture over block of ice in punch bowl. Serves 22 people twice.

BACARDI Roman Bowl. In large container mix two cups diced pineapple, ½ cup simple syrup, ½ cup lemon juice, ½ cup orange juice, 1½ cups unsweetened pineapple juice, 1⅓ cups peach brandy, 1 750-ml bottle Bacardi light, 1 750-ml bottle Bacardi dark. Stir. Chill 2 hours. Pour mixture over block of ice in bowl. Add 2 large bottles cold club soda or two bottles cold champagne. Stir gently. Float 1 pt. sliced strawberries. Serves 20 people twice.

BACARDI Fruit Punch. In large container mix 4 oz. pineapple juice, 6 oz. orange juice, 6 oz. lemon or lime juice, 1 750-ml bottle Bacardi light rum. Add fine sugar to taste. Chill 2 hours. Pour mixture over block of ice in bowl. Add large bottle of cold ginger ale or club soda. Decorate with fresh fruit. Serves 9 people twice.



BACARDI rum batches

BACARDI Daiquiris. To make from 9 to 216 Daiquiris simply follow the chart.

DAIQUIRIS = Frozen Juice* + BACARDI light rum

	6-oz. can	5ths
9	1/2	1/2
18	1	1
54	3	3 1/4
108	6	6 1/2
216	12	13

Shake or stir with ice until very cold.

*Minute Maid limeade or lemonade concentrate or Daiquiri mix. If fresh fruit is preferred, substitute juice of 1/2 lime or lemon and 1/2 tsp. sugar for each 2 tsps. of frozen juice; or substitute fresh juice of 9 limes or lemons and 3 table-spoons sugar for each can of frozen juice. Do not add sugar to frozen juice. It is already sweetened.

"Minute Maid" is a registered trademark of The Coca-Cola Company.

BACARDI and COKE. Fill a large* pitcher halfway with ice cubes. Splash in 12 oz. Bacardi dark or light rum. Fill with Coca-Cola and stir. Lime or lemon halves may be squeezed and stirred in. Serve in tall glasses with ice.

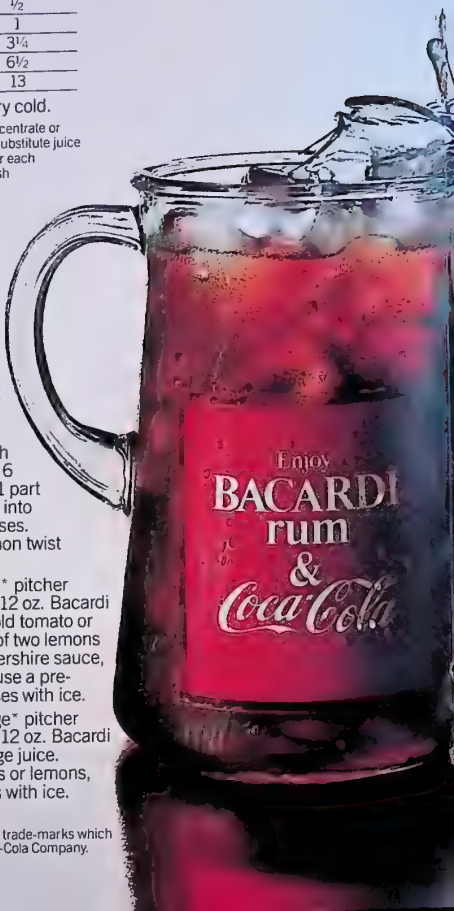
BACARDI Martinis. For each martini in the batch, stir 5 or 6 parts Bacardi light rum with 1 part dry vermouth and ice. Strain into cocktail or on-the-rocks glasses. Garnish with green olive, lemon twist or cocktail onion.

BACARDI Marys. Fill a large* pitcher halfway with ice cubes. Add 12 oz. Bacardi light or dark rum. Fill with cold tomato or vegetable juice. Stir in juice of two lemons or limes, 12 dashes Worcestershire sauce, salt and pepper to taste. Or use a prepared mix. Serve in tall glasses with ice.

BACARDI Drivers. Fill a large* pitcher halfway with ice cubes. Add 12 oz. Bacardi light rum. Fill with cold orange juice. Squeeze and stir in two limes or lemons, wedged. Serve in tall glasses with ice.

*2 1/2-3 quart size.

"Coca-Cola" and "Coke" are registered trade-marks which identify the same product of The Coca-Cola Company.







BACARDI rum hot drinks

BACARDI Fireside. In a mug place 1 tsp. of sugar and a jigger of Bacardi light or dark rum. Add cup of very hot tea and one cinnamon stick (or use $\frac{1}{4}$ tsp. ground cinnamon). Stir well, top with a slice of lemon.

BACARDI Cafe Don Juan.* Moisten edge of 8 oz. stemmed glass with Bacardi Gold Reserve rum. Dip into sugar.

Add $\frac{3}{4}$ oz. Gold Reserve warmed in a small saucepan. Ignite carefully with a match. Swirl slowly. Add $\frac{3}{4}$ oz. similarly warmed coffee liqueur and continue flaming until sugar browns. Add fresh hot coffee. Top with $1\frac{1}{2}$ teaspoons whipped cream. Serve.

BACARDI Ciderific. In large saucepan bring $7\frac{1}{2}$ cups apple cider to boiling.

Remove from heat. Add 3 cups Bacardi dark rum. Ladle into mugs or tankards. Add a tsp. of butter per mug, if desired, or substitute a slice of lemon or lime. Add a cinnamon stick and a whole clove to each. Serve at once. Makes 12 servings.

BACARDI Hot Coffee. Add 1 generous jigger of Bacardi light or dark or Gold Reserve rum to a cup of coffee. Whipped cream optional.

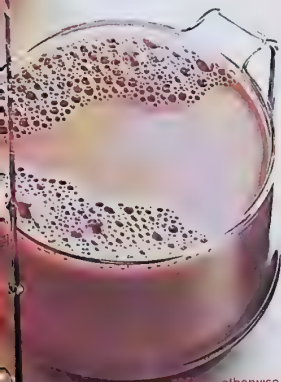
BACARDI Hot Tea. To a cup of tea add a jigger of Bacardi light or dark or Bacardi Gold Reserve rum. Sweeten to taste. Lemon optional.

BACARDI Hot Toddy. In a mug or tankard, put a tsp. of sugar and a jigger of Bacardi light or dark rum. Add 3 oz. hot water and stir well. Add twist of lemon or orange peel.

BACARDI Tom & Jerry. Separate yolk from white of egg and beat each separately. When white is fairly stiff, add 1 tsp. of sugar and beat to a stiff froth. Combine yolk and white. Put a generous jigger of Bacardi light or dark rum in a mug with a splash of Gold Reserve rum if desired. Add boiling water, 1 tablespoon of egg mixture and sprinkle with nutmeg.

BACARDI Hot Chocolate. Pour 1 generous jigger of Bacardi light or dark or Gold Reserve rum into a cup of hot chocolate. Whipped cream optional.

BACARDI Hot-Buttered Rum. In a mug put 1 tsp. sugar, $\frac{1}{2}$ tsp. butter, 1 jigger Bacardi light or dark rum, 4 cloves. Fill with boiling water. Stir.



*Unless otherwise specified, recipes call for 100 proof or Bacardi light or dark or Gold Reserve rum but only to 80 proof rum.

BACARDI rum cold hors d'oeuvres

Cheese Dip. Blend well 1 container (8 oz.) cheddar cheese food, $\frac{1}{4}$ cup Bacardi light rum,* $\frac{1}{8}$ tsp. garlic powder. Cover, chill. Serve with crackers and/or celery pieces, cucumber spears, carrot sticks, radish slices, cauliflower buds, mushroom caps. Makes 1 cup.

Melon Crescents. Slice 1 small cantaloupe and 1 small honeydew into thin crescents; remove seeds and rind. Marinate melon in $\frac{2}{3}$ cup Bacardi light rum.* Cover. Chill several hours. Cut $\frac{1}{4}$ lb. thinly sliced prosciutto or boiled ham into strips. Wrap meat around melon. Serve with picks. 30-36 servings.

Chicken Liver Dip. Cut $\frac{1}{2}$ lb. chicken livers into small pieces. Melt 2 tbs. butter or margarine with 1 clove pressed or minced garlic. Sauté livers till cooked through. Remove from heat. Stir in 3 tbs. Bacardi dark rum.* Cool. Combine mixture in a blender with 1 pkg. (8 oz.) softened cream cheese, $\frac{1}{4}$ cup plain yogurt, $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ tsp. crumbled basil. Blend smooth. Salt and pepper to taste. Chill several hours. Serve with crackers and/or raw vegetable pieces. Makes about $1\frac{1}{3}$ cups.

Rum Nuts. Melt 2 tbs. butter or margarine in frying pan. Spread 1 cup pecan halves over butter. Sauté very slowly, stirring often, until nuts lightly brown. Stir in 2 tbs. Bacardi dark rum,* simmer one minute. Add 2 tsps. soy sauce, $\frac{1}{2}$ tsp. salt, 2 drops Tabasco. Stir. Cool nuts on paper towels. Makes 1 cup.

Cheese Crock. Combine 2 cups shredded cheddar cheese, 1 cup crumbled blue cheese, $\frac{1}{4}$ lb. softened butter or margarine, $\frac{1}{3}$ cup Bacardi light rum,* $\frac{1}{2}$ tsp. Worcestershire sauce. Pack into crock or bowl. Cover. Chill several hours. Serve with crackers. Makes 2 cups.

Liverwurst Spread. Mash 1 pkg. (8 oz.) liverwurst with fork. Mix in 4 slices cooked crumbled bacon, 1 tbs. snipped chives, 1 tbs. Bacardi dark rum,* 3 tbs. softened butter or margarine. Serve with melba toast or crisp crackers. Makes 1 cup.

*Unless otherwise specified all recipes suggesting use of Bacardi light or dark or Gold Reserve rum refer only to 80 proof rum.



BACARDI rum hot hors d'oeuvres

Mini-Balls. Combine $1\frac{1}{2}$ tbs. Bacardi light rum* 2 tbs. soy sauce, 1 pressed garlic clove, 1 tsp. ground ginger; blend. Add 1 lb. ground chuck. Blend well. Shape into balls about 1 inch in diameter. Bake at 300°F , 12 to 15 minutes, turning once. Serve with wooden picks.

Sautéed Shrimp. Marinate $1\frac{1}{2}$ lbs. medium shrimp, shelled and deveined, in $\frac{1}{2}$ cup Bacardi light rum* several hours. Melt $\frac{1}{4}$ cup butter or margarine in large frying pan. Add shrimp and rum mixture with $\frac{1}{2}$ tsp. garlic salt. Sauté 8 to 10 minutes or until shrimp cook through. Sprinkle $\frac{1}{3}$ cup grated Parmesan cheese and ground pepper over shrimp. Broil briefly until cheese browns. Serve. About 36 servings.

Bacon Nuts. Stir 1 can (8 oz.) drained water chestnuts in $\frac{1}{4}$ cup Bacardi dark rum* and 2 tbs. soy sauce. Marinate 1 hour, turning occasionally. Roll each chestnut in sugar; coat well. Cut four bacon slices in half; then cut lengthwise in halves to make 16 strips. Wrap strips around chestnuts; fasten with wooden picks. Bake at 400°F , 15 to 18 minutes; drain well. Serve. 16 servings.

Rum Ribs. Combine 3 tbs. soy sauce, 3 tbs. salad oil, 4 tbs. Bacardi dark rum*, 1 tsp. salt, $\frac{1}{8}$ tsp. pepper, 2 pressed garlic cloves, 1 cup minced onion, 1 tbs. chopped candied ginger. Blend well. Brush mixture on 3 lbs. short spareribs. Cover. Chill several hours. Place ribs on rack in baking pan. Roast at 350°F , 50 to 60 minutes, brushing frequently with mixture. Makes about 20.

London Broillets. Combine 3 tbs. salad oil, 3 tbs. Bacardi dark rum*, 1 tsp. salt, $\frac{1}{8}$ tsp. pepper, 1 large pressed garlic clove, a few drops Tabasco sauce. Blend well. Brush on both sides of $1\frac{1}{2}$ -lb. flank steak. Cover. Chill 2 hours. Broil to taste, brushing occasionally with mixture. Slice very thinly across grain. Fill 18 small buttered soft rolls. Serve.

Chicken Sticks. With sharp knife, cut 12 chicken wings in half. Place in shallow pan. Drizzle 3 tbs. Bacardi dark rum* over wings. Cover. Chill several hours, turning wings once or twice. Roll wings in $\frac{2}{3}$ cup seasoned bread crumbs, coating well. Sauté in butter or margarine 18 to 20 minutes. Sprinkle with salt and pepper. Makes 24 pieces.



BACARDI rum entrées

Chicken Cut-Ups

- ¼ cup melted butter
- ¼ cup orange juice
- ¼ cup Bacardi light rum*
- ½ tsp. grated orange rind
- ½ tsp. salt
- ⅛ tsp. ground ginger
- ⅛ tsp. pepper
- 1 crushed garlic clove
- 1 3-lb. cut-up fryer

Preheat oven to 350°F. Combine all liquids and seasonings. Brush chicken parts generously. Arrange skin-side up in shallow baking pan, basting occasionally with remaining mixture. Bake 1 hour or until golden and tender. 4 servings.

Cheese Fondue

- 1 clove garlic, split in half
- 1 lb. grated natural Swiss cheese
- Dash salt/Dash pepper
- 1½ to 2 cups dry white wine
- 2 tbs. cornstarch
- 2 tbs. Bacardi light rum*
- 1 loaf French or Italian bread, cut in 1" cubes

Use deep baking dish with glazed interior, flame-proof-glass saucepan or crockery utensil. (Don't use metal pan.) Rub inside bottom and sides with garlic. Put cheese, salt and pepper into dish

and add enough wine almost to cover. Cook over medium heat, stirring constantly until cheese melts—no longer. (Cheese and wine will not be blended yet.) Make smooth paste of cornstarch, rum, 2 tbs. water. Using wire whisk, stir mixture into melted cheese and wine. Cook and stir over medium heat 2 to 3 minutes or until creamy and thick. Set fondue over a chafing-dish flame or candle warmer. Spear and dip bread cubes with long forks. Makes about 3 cups.

Ham & Peaches

- 8 canned peach halves, drained
- ¼ cup Bacardi dark rum*
- 2 fully-cooked ham steaks, 1" thick
- Whole cloves

- ¼ cup brown sugar
- 1 tsp. dry mustard

Preheat broiler. Sprinkle peaches with 1 tbs. rum; let stand. Slash fat around ham, stud with cloves. Broil 5 minutes on one side. Meanwhile, combine remaining rum with sugar and mustard. Turn ham, broil 3 minutes. Arrange peaches around ham. Spread mixture over steak and peaches. Broil 1 or 2 minutes more or until just glazed. 4 servings.

* Unless otherwise specified, recipes suggesting use of Bacardi light or dark or Gold Reserve rum refer only to 80 proof rum.



Bacardi and Beef

2 tbs. butter
1 dozen peeled small white onions
½ lb. sliced mushrooms
2½ lbs. lean beef, cut in 1" cubes
¼ cup flour
1 tsp. salt
⅛ tsp. pepper
2 tbs. oil
1 cup beef stock or bouillon
¾ cup Bacardi dark rum*
2 tbs. cream sherry
2 sliced carrots
1 crushed garlic clove
½ tsp. thyme
½ tsp. marjoram

Heat butter in a Dutch oven or large deep casserole. Sauté onions until just golden, turning often. Add mushrooms. Cook 5 minutes, stirring occasionally. Remove onions and mushrooms; set aside. Dredge beef cubes in flour, salt and pepper mixture. Heat oil in pan and brown cubes on all sides, a few at a time. Remove from pan as they brown. Pour off fat. Add stock, ⅓ cup rum and sherry to pan. Stir over low heat to loosen browned bits. Add carrots, garlic, herbs, browned beef cubes. Cover and simmer over low heat, stirring occasionally. Add a little more stock if necessary. After 1½ hours, uncover pan and add sautéed onions, mushrooms, remaining rum. Cover. Simmer ½ hour longer or until beef and onions are tender.
6 servings.





Flaming Shish Kebab

½ cup olive oil
 1¼ cups Bacardi dark rum*
 Grated rind of 1 lemon
 2 tbs. lemon juice
 1¼ tsp. salt
 ¼ tsp. freshly ground pepper
 2 crushed garlic cloves
 ½ tsp. crumbled rosemary
 ½ tsp. thyme
 1 leg of lamb (about 6 lbs.) boned
 and cut in 1" cubes
 2 1-lb. cans small whole onions
 ½ lb. large mushrooms
 1 large green pepper, cut in chunks.
 Stir oil, 1 cup rum, lemon rind, juice and seasonings in large bowl. Add cubes; coat well. Cover. Refrigerate several hours, turning meat once or twice. Alternate meat on skewers with onions, mushrooms, peppers. (Begin and end with meat.) Broil slowly about 12 minutes over hot coals or under broiler; turn frequently, baste with marinade mixture. Place on hot platter. Drizzle remaining rum over each skewer. Ignite. Serve. 6 to 8 servings.

Shrimp Under Fire

2 lbs. large unshelled shrimp
 ½ cup Bacardi dark rum*
 ½ stick butter, melted
 ¼ cup minced parsley
 1 tbs. lemon juice

2 crushed garlic cloves
 1 tsp. salt
 ⅛ tsp. freshly ground pepper
 2 tbs. Bacardi dark rum*

Leaving tails on, peel, de-vein and rinse shrimp. Cut, not quite through, lengthwise. Flatten slightly. Combine remaining ingredients except 2 tbs. rum in frying pan. Heat. Add shrimp; coat well. Cook over low heat until shrimp turn pink. Splash 2 tbs. rum over shrimp. Ignite immediately at table. 6 servings.

Party Chili

1 tbs. salad oil
 2 medium onions, chopped
 2 minced garlic cloves
 3 lbs. coarsely ground beef chuck
 2 tbs. chili powder
 ½ tsp. dried oregano
 1 tsp. salt
 ½ cup Bacardi dark rum*
 1 can tomato paste (6 oz.)
 1 can tomatoes (1-lb. 12 oz.)
 3 cans kidney beans
 (16 oz. each), drained

Heat oil in 8-quart pot. Lightly sauté onions, garlic. Add meat. Break up and stir until color changes. Add remaining ingredients. Stir. Cover. Simmer 2 hours. Check seasoning. 10 servings.

*Unless otherwise specified, all recipes suggesting use of Bacardi light or dark or Gold Reserve rum refer only to 80 proof rum.



Savory Steak Slices

1½ lb. flank steak

⅓ cup soy sauce

⅓ cup Bacardi dark rum*

2 tbs. salad oil

Watercress sprigs (optional)

¼ cup sliced radishes (optional)



Trim excess fat. Wipe steak with damp paper towels. Mix soy sauce and rum in large, shallow dish. Add steak. Refrigerate, covered, turning occasionally, 24 hours. Remove steak from mixture. Brush lightly with oil. Place in broiler pan without rack. Broil 6 inches from heat, 1

minute on each side. Turn; broil 5 minutes longer. Turn again; broil 5 minutes more or until medium rare. Slice steak thinly on the diagonal. Arrange on serving dish. Pour pan juices over meat. Garnish with watercress and radishes. 4 servings.

BACARDI rum desserts

Our Famous Rum Cake

1 cup chopped pecans or walnuts
1 18½ oz. pkg. yellow cake mix†
1 3¾ oz. pkg. Jell-O® Vanilla Instant

Pudding and Pie Filling

4 eggs

½ cup cold water

½ cup Wesson® oil

½ cup Bacardi dark rum*

Glaze:

¼ lb. butter

¼ cup water

1 cup granulated sugar

½ cup Bacardi dark rum*

Preheat oven to 325°F. Grease and flour 10" tube or 12-cup Bundt® pan. Sprinkle nuts over bottom of pan. Mix all cake ingredients together. Pour batter over nuts. Bake 1 hour. Cool. Invert on serving plate. Prick top. Drizzle and smooth glaze evenly over top and sides. Allow cake to absorb glaze. Repeat till glaze is used up. For glaze, melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat. Stir in rum.

Wesson is a registered trademark of Hunt-Wesson Foods, Inc. Jell-O, Dream Whip and Cool Whip are registered trademarks of General Foods Corporation. Bundt is a registered trademark of Northland Aluminum Products.

Daiquiri Pie

1 pkg. (4-serving size) Jell-O® Lemon Pudding and Pie Filling

1 pkg. (3 oz.) Jell-O® Lime Gelatin

⅓ cup sugar

2½ cups water

2 eggs, slightly beaten

½ cup Bacardi light rum*

2 cups Cool Whip® Non-Dairy Whipped Topping, thawed

1 baked 9-inch crumb crust, cooled

Mix pudding, gelatin and sugar in saucepan. Stir in ½ cup water and eggs; blend well. Add remaining water. Stir over medium heat until mixture comes to *full* boil. Remove from heat; stir in rum. Chill about 1½ hours. (To hasten chilling, place bowl of filling mixture in larger bowl of ice and water; stir until mixture is cold.) Blend topping into chilled mixture. Spoon into crust. Chill until firm, about 2 hours. Garnish with additional whipped topping, lime or lemon slices, grated lime or lemon peel, or graham cracker crumbs.



† If using cake mix with pudding already in mix: omit instant pudding, use only 3 eggs, only ⅓ cup oil.

Chocolate Rum Cake

1 18½ oz. pkg. chocolate cake mix†
1 pkg. (4-serving size) Jell-O® Chocolate
Instant Pudding and Pie Filling

4 eggs

½ cup Bacardi dark rum*

½ cup cold water

½ cup Wesson® oil

½ cup slivered almonds (optional)

Filling:

1 pint (2 cups) heavy cream

⅓ cup unsweetened cocoa

½ cup confectioners' sugar

1 tsp. vanilla

½ cup Bacardi dark rum*

Preheat oven to 350° F. Grease and flour two 9" layer cake pans. Combine all cake ingredients together in large bowl. Blend well; then beat at medium mixer speed 2 minutes. Turn into prepared pans. Bake 30 minutes or until cake tests done. Do not underbake. Cool in pans 10 minutes. Remove from pans; finish cooling on racks. Split layers in half horizontally. Stack. Spread 1 cup filling between each layer and over top of cake. Keep cake chilled. Serve cold.

Optional: garnish with chocolate curls.

For filling: combine cream, cocoa, sugar and vanilla in large mixer bowl. Beat until stiff. Fold in rum. Makes 4 cups.

Rum Cream Cake

1 18½ oz. pkg. yellow cake mix†

2 eggs

⅔ cup Bacardi light rum*

⅔ cup water

1 pint (2 cups) heavy cream

¼ cup Bacardi light rum*

pinch of salt

1 cup confectioners' sugar

Preheat oven to 350°F. Grease and flour two 8" or 9" cake pans. Combine cake mix, eggs, ⅔ cup Bacardi rum and water in large bowl. Blend, then beat at medium mixer speed 2 to 4 minutes. Turn into prepared pans and bake according to package directions. Cool layers thoroughly. Split in half horizontally. Combine remaining ingredients in bowl; beat until cream mixture is stiff. Spread cream mixture between layers and over top of cake. Chill until serving time. Serve cold. Optional: Decorate with strawberries or chocolate sprinkles or banana slices or ground nuts.

*Unless otherwise specified, recipes suggesting use of Bacardi light or dark or Gold Reserve rum refer only to 80 proof rum.



Rum Cheese Cake

1¼ cups graham cracker crumbs
¼ cup sugar
6 tbs. butter or margarine, melted
1 envelope unflavored gelatin
½ cup sugar
½ cup Bacardi light rum*
1 tbs. grated lime peel
½ cup lime juice
4 eggs, separated
2 pkgs. (8 oz. each) cream cheese,
softened
½ cup sugar
1 cup (½ pint) heavy cream

Combine crumbs, ¼ cup sugar and butter or margarine; reserve 3 tbs. crumb mixture. Press remaining crumbs in bottom of 9-inch springform pan; chill. Meanwhile, combine gelatin and ½ cup sugar in medium saucepan; stir in rum, lime peel and juice. Beat egg yolks and blend into rum mixture. Cook over medium heat, stirring constantly, until slightly thickened, about 8 minutes; remove from heat. Beat in cream cheese until smooth. Beat egg whites until foamy; gradually beat in remaining ½ cup sugar; beat until stiff peaks form. Whip cream to soft peaks. Fold egg whites and whipped cream into rum mixture. Turn into crumb-lined pan; sprinkle with reserved crumbs. Cover and chill several hours, or until firm. Makes 12 servings.

Amber Rum Cake

1 18½ oz. pkg. yellow cake mix†
1 pkg. (4-serving size) Jell-O® Lemon
Instant Pudding and Pie Filling
4 eggs
8 oz. apricot nectar
1 cup Bacardi dark rum*
¼ cup Wesson® oil
¼ cup currants or raisins
1 cup sugar

Preheat oven to 350°F. Grease and flour 12-cup Bundt® or 10" tube pan. Combine cake mix, pudding mix, eggs, ½ cup nectar, ½ cup rum, oil and currants in large bowl. Blend well, then beat at medium mixer speed 2 minutes. Turn into prepared pan. Bake 55 to 60 minutes or until cake tests done. *Do not underbake.* Cool in pan 15 minutes. Meanwhile, combine remaining nectar



†If using cake mix with pudding already in mix: omit instant pudding, use only 3 eggs, only 3 tbs. oil.

and sugar in saucepan. Bring to boil; boil 5 minutes, stirring constantly. Remove from stove. Stir in remaining rum. Remove cake from pan to serving plate. Prick top and sides. Slowly and carefully spoon and brush syrup over warm cake.

Banana Rum Cake

1 18½ oz. pkg. yellow cake mix
⅛ tsp. baking soda
⅔ cup Bacardi dark rum*
⅔ cup water
2 eggs
1 cup mashed ripe bananas
(2 to 3 medium sized)
⅓ cup finely chopped pecans or walnuts
Preheat oven to 350°F. Grease and flour two 9-inch cake pans. Combine all ingredients in large bowl. Blend well, then beat at medium mixer speed 2 to 4 minutes. Turn into prepared pans. Bake 25 to 30 minutes or until cake tests done.

Cool completely. Frost.
Rum Frosting: Combine ⅓ cup butter or margarine (softened), 3 cups confectioners' sugar. Blend thoroughly. Stir in 2 tsp. vanilla, 2 tbs. Bacardi dark rum. Beat till smooth.

Rum Balls

1½ cups vanilla wafer crumbs (about 50 cookies)

¼ cup Bacardi dark rum*

¼ cup honey

8 oz. (2 cups) ground walnuts

Confectioners' sugar

Combine all ingredients, except sugar; blend thoroughly. Shape into small balls about 1 inch in diameter. Roll in sugar. Store in tightly covered container. Makes about 2½ dozen.

*Unless otherwise specified, all recipes suggesting use of Bacardi light or dark or Gold Reserve rum refer only to 80 proof rum.

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Which Bacardi for what?

BACARDI light rum. Dry (not sweet), smooth and light bodied, it has a subtle aroma and delicate flavor for Daiquiris, the Bacardi Cocktail, Martinis, Bloody Marys, fruit juices and tonic.

BACARDI dark rum. Also dry (not sweet), smooth and light bodied, it has a slightly more pronounced flavor for on-the-rocks, water, cola, soda, Piña Coladas, eggnog, hot drinks and punch.

BACARDI Gold Reserve rum. Mellowed and nurtured under the watchful eye of a member of the Bacardi family, Gold

Reserve is our premier sipping spirit. Rich, smooth and luxurious tasting, it is exquisitely pleasing whether sipped neat or on the rocks.

BACARDI 151 rum. A superb high-proof rum for exotic drinks like Mai-Tais and Zombies. For your favorite-tall drinks, use it in half the amount usually called for.

151 PROOF WARNING: FLAMMABLE LIQUID. Do not use 151 proof rum for flaming drinks or dishes because all 151 proof rum has a high alcohol content and may flare up and continue to burn when ignited. Use caution, and do not pour directly from the bottle near flame or intense heat.



Drink tips

Spirits. For today's tastes, use quality liquors such as Bacardi rum, which are light in flavor and body. (Bacardi rum isn't heavy or pungent.) Since Bacardi rum is the country's most popular brand of liquor, your guests will appreciate it.

Ice. Always use plenty of fresh, clear, clean ice in each new drink. Store extra cubes in plastic freezer bags. Run cloudy cubes briefly under lukewarm water. Use cracked or crushed ice for shaker drinks and mists, lots of cubes for tall drinks and drinks that are stirred.

Sugar. Instead of granulated sugar, use simple syrup: 4 parts sugar to 1 part water, boiled 5 minutes, refrigerated. It blends quicker and easier in drinks. Do not add sugar to frozen juices; they are presweetened. (Remember, Bacardi rum is dry, not sweet. It's the addition of sugar and mixers that sweetens drinks.)

Mixers. Use fresh, cold, quality carbonated beverages. Do not use if flat. When opening carbonated mixers, hold bottle tipped to retain sparkle.

Prepared Mixes. Take advantage of dry, frozen or liquid mixes. Use top brands.

Mixing. Ingredients are generally added in this order: sugar or syrup, ice, liquor. Always add carbonated mixers last. Clear drinks, all-liquor drinks and simple drinks are stirred. Drinks with fruit juices or many ingredients are shaken vigorously. When adding a lemon or orange twist, rub it along the rim of the glass first, then twist it over the liquor so that the oil of the rind sprays into the drink.

Measurements. Besides quality ingredients, the most important factor in making perfect drinks is accuracy. It doesn't pay to be skimpy or too generous. Always follow recipes exactly.

Jigger: 1½ oz. Pony: 1 oz. Dash: ⅛ tsp.

Metric Conversion Guide. The milliliter replaces the ounce when used in liquid (volume) equivalents.

When you know	You can find	By multiplying by
Ounces	Milliliters	29.6
Milliliters	Ounces	0.034

When recipes call for a fifth of Bacardi rum (for batches and punches), the 750 ml. size may be used instead.



Collins: 10-14 oz.

Old Fashioned or
On-the-Rocks: 6-8 oz.

Sour: 5-7 oz.

Cocktail:
3-4 oz.

Highball:
8-10 oz.

Jigger:
1½ oz.

BACARDI® rum. The mixable one.

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